

# Fajita Turkey Burger

## Ingredients

2 lb ground turkey breast  
4 garlic cloves  
½ onion, finely chopped  
1 small green bell pepper seeded and finely chopped  
1 small red bell pepper seeded and finely chopped  
2 jalapeno pepper, seeded and finely chopped  
3 tsp ground cumin  
2 tsp thyme dried leaves, crushed  
1 – 2 tsp hot sauce  
½ tsp salt  
¼ tsp pepper  
Handful chopped fresh cilantro leaves – parsley may be substituted  
8 Burger Buns

## Preparation:

1. Put meat in a large mixing bowl. Mix the cumin, thyme, and salt and pepper together and add to the meat. Add chopped green pepper, red pepper, and the jalapeño. Mince in garlic. Add the cilantro and hot sauce. Mix well. Form into 8 patties. Cook in skillet with oil over medium high heat for 5 to 6 minutes on each side. Place cheese (optional) over the patties in the last 2 minutes of cooking to melt.
2. Suggested Toppings: Mexican style cheese, Salsa, Tomato, Avocado / Guacamole
3. Makes 8

